

PRIVATE DINING



Maui's top resort restaurant boasts a refresh of modern Hawaiian details, a subtle nod to ocean themes including voyaging, and the debut of award-winning Chef Mike Lofaro's Hawaii Seasonal Cuisine menu. Smartly executed to spotlight the main ingredient with simple and balanced flavors, Lofaro's Hawaiian Seasonal Cuisine screams the ocean while introducing locally-grown produce. Lofaro is the reigning Best Chef on Maui and is a 2016 EMMY™ Award-winner for his television show **SEARCH Hawaii, Where Food Meets Culture.**

LOCATION:

GRAND WAILEA
3850 Wailea Alanui Dr., Wailea, HI 96753
Telephone 808.875.1234

HOURS:

Lounge: 5:00 to 9:00 pm
Dinner: 5:30 to 9:00 pm

RESERVATIONS:

Lexi Munsey, Food & Beverage Coordinator
alexandra.munsey@waldorfastoria.com
808.891.3953

PRIVATE DINING OVERVIEW

MENU OPTIONS:

Whether you are tying the knot, reuniting with family or attending a business meeting in paradise, Humuhumu offers a variety of options for large party and private dining. Please advise of any special dietary needs. Vegetarian and keiki (children) menu options are available

CAPACITY:

Restaurant: 188

The restaurant layout has various dining areas.

Accommodations are based on the number of guests in your party.

DECOR:

Humuhumu can accommodate a number of decor elements! Ask your coordinator to assist in a design vision and an estimate.

MENU PRICING:

Prix-fixe menus are available starting at \$105 per guest. Complimentary menus are included with each large party. These can be customized with a personalized message, logo or anything else you have in mind.

ATTIRE:

Casual resort attire, footwear required



Named after Hawaii's unofficial state fish, the Polynesian thatch roof restaurant seems to float on a million-gallon saltwater lagoon.



PRIVATE DINING OVERVIEW

PRIVATE DINING:

Humuhumu offers a number of private dining rooms that cater to our guests needs. Each private dining room has a specific food & beverage minimum that must be met.

UPPER & LOWER WAILEA:

Seating Capacity 48
Food & Beverage Minimum \$15,000

Our upper and lower Wailea rooms are perfect for those parties looking to host a sunset cocktail hour prior to dinner. These two sections have direct views of the Pacific Ocean and the nightly sunsets it offers our diners. Enjoy a cocktail reception in Lower Wailea with passed hors d'oeuvres or family style plates, while sipping on a signature cocktail or a glass of wine from our award winning list. Following the cocktail hour diners can walk up a few steps to Upper Wailea where the tables will be set and the servers will be waiting. This dining room includes a welcome champagne toast, small floral arrangement for the reception tables and a chef's inspired amuse bouche course.

HANA ROOM:

Seating Capacity 48
Food & Beverage Minimum \$7,500

Upon walking into the Hana Room you will be greeted by our illuminated waterfalls which add a natural sound and glow to the room. This room is perfect for those dining after sunset but still want a gorgeous back drop to their special evening. Whether you are hosting a wedding dinner, business meeting or family reunion, the Hana Room invites you to dine! This dining room includes a chef's inspired amuse bouche and is available to accommodate a reception prior to dinner.

HALEAKALA ROOM:

Seating Capacity 40
Food & Beverage Minimum \$5,000

Situated to the left of our infamous Table 70, this room has a slight view of the Maui sunset which allows the room to glow as the sun goes down and you start to enjoy your dinner. With the capability to accommodate a number of different table setups this room is perfect for those looking for a beautifully simplistic evening. This dining room includes a chef's inspired amuse bouche and is available to accommodate a reception prior to dinner.

3 COURSE MENU / \$105 per person

STARTERS *Select 2 starters - your guests will select their choice upon dining*

Ahi Poke

Tiger's Milk, Coconut, Cucumber, Sweet Potato

Hamachi Carpaccio

Hawaiian Chili, Celery Ginger Shaved Ice

Hokkaido Scallops

Canoe Plants, Radish, Truffle Vinaigrette

Spicy Beef

Tropical Fruit Escabesche, Hoisin, Thai Basil

Marinated Tomatoes

Surfing Goat Cheese, Smoked Kula Strawberry, Kiawe Molasses

ENTRÉES *Select 3 entrées - your guests will select their choice upon dining*

Crispy Mahi Mahi

Forbidden Rice, Baby Bok Choy, Jalapeño, Orange & Lychee Sauce

Opaka

Ginger Rice, Dark Soy & Scallion Vinaigrette, Sunomono, Limu

Domestic Rack of Lamb

Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots

Maui Cattle Butchers Steak

Red Miso, Charred Scallions, Ulu, Dates, Thai Flavors

Puna Chicks Hen

Scallion Pancakes, Dipping Sauce, Pickled Fruit

DESSERT *Select 1 dessert which all your guests will enjoy upon dining*

Humu Chocolate Garden

Chocolate Stones, Pistachio Moss, Cocoa Gelee

Yuzu Nougat Mousse

Honey Lavender Gelee, Olive Oil Madeline

Surfing Goat Cheesecake

Coconut Gel, Beet Sponge Cake

4 COURSE MENU / \$125 per person

STARTERS *Select 2 starters - your guests will select their choice upon dining*

Ahi Poke

Tiger's Milk, Coconut, Cucumber, Sweet Potato

Hamachi Carpaccio

Hawaiian Chili, Celery Ginger Shaved Ice

Hokkaido Scallops

Canoe Plants, Radish, Truffle Vinaigrette

Spicy Beef

Tropical Fruit Escabesche, Hoisin, Thai Basil

Marinated Tomatoes

Surfing Goat Cheese, Smoked Kula Strawberry, Kiawe Molasses

SALAD

Baby Butter Lettuce

Avocado, Green Goddess, Surfing Goat Feta, Lardons, Mustard Oil

ENTRÉES *Select 3 entrées - your guests will select their choice upon dining*

Crispy Mahi Mahi

Forbidden Rice, Baby Bok Choy, Jalapeño, Orange & Lychee Sauce

Opaka

Ginger Rice, Dark Soy & Scallion Vinaigrette, Sunomono, Limu

Domestic Rack of Lamb

Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots

Maui Cattle Butchers Steak

Red Miso, Charred Scallions, Ulu, Dates, Thai Flavors

Puna Chicks Hen

Scallion Pancakes, Dipping Sauce, Pickled Fruit

DESSERT *Select 1 dessert which all your guests will enjoy upon dining*

Humu Chocolate Garden

Chocolate Stones, Pistachio Moss, Cocoa Gelee

Yuzu Nougat Mousse

Honey Lavender Gelee, Olive Oil Madeline

Surfing Goat Cheesecake

Coconut Gel, Beet Sponge Cake

5 COURSE MENU / \$250 per person

Wine pairings included with each course – two weeks' notice is required

STARTERS *Select 1 starter – your guests will select their choice upon dining*

Ahi Poke

Tiger's Milk, Coconut, Cucumber, Sweet Potato

Hamachi Carpaccio

Hawaiian Chili, Celery Ginger Shaved Ice

Hokkaido Scallops

Canoe Plants, Radish, Truffle Vinaigrette

Spicy Beef

Tropical Fruit Escabesche, Hoisin, Thai Basil

Marinated Tomatoes

Surfing Goat Cheese, Smoked Kula Strawberry, Kiawe Molasses

SALAD

Baby Butter Lettuce

Avocado, Green Goddess, Surfing Goat Feta, Lardons, Mustard Oil

MAKAI COURSE *Select 1 makai entrée which all your guests will enjoy upon dining*

Crispy Mahi Mahi

Forbidden Rice, Baby Bok Choy, Jalapeño, Orange & Lychee Sauce

Opaka

Ginger Rice, Dark Soy & Scallion Vinaigrette, Sunomono, Limu

MAUKA COURSE *Select 1 mauka entrée which all your guests will enjoy upon dining*

Domestic Rack of Lamb

Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots

Maui Cattle Butchers Steak

Red Miso, Charred Scallions, Ulu, Dates, Thai Flavors

Puna Chicks Hen

Scallion Pancakes, Dipping Sauce, Pickled Fruit

DESSERT *Select 1 dessert which all your guests will enjoy upon dining*

Humu Chocolate Garden

Chocolate Stones, Pistachio Moss, Cocoa Gelee

Yuzu Nougat Mousse

Honey Lavender Gelee, Olive Oil Madeline

Surfing Goat Cheesecake

Coconut Gel, Beet Sponge Cake

ENHANCE YOUR EXPERIENCE

FAMILY STYLE *Serves 3 - 4 guests*

Hokkaido Scallops 38

Canoe Plants, Radish, Truffle Vinaigrette

Marinated Tomatoes 40

Surfing Goat Cheese, Smoked Kula Strawberry, Kiawe Molasses

Spicy Beef 60

Tropical Fruit Escabeche, Hoisin, Thai Basil

Hamachi Carpaccio 60

Hawaiian Chili, Celery Ginger Shaved Ice

Cheese & Charcuterie 70

Chef's selection of imported & domestic meats & cheeses

BEVERAGES *Please ask your coordinator for custom beverage menu options*

Champagne Toast

\$54 & up per bottle

Still or Sparkling Voss Water

\$8 per bottle

COCKTAIL RECEPTIONS *Please ask your coordinator for custom beverage menu options*

Family Style

Prices Listed Above

Champagne Toast

\$54 & up per bottle

Selection of 3 passed hors d'oeuvres

\$27 per person

Selection of 4 passed hors d'oeuvres

\$36 per person

PRIVATE DINING AGREEMENT 1/3

HUMUHUMU Large Party Agreement

Complete and return by fax or email to Alexandra Munsey who will contact you to guarantee.

GUEST NAME

TELEPHONE NUMBER

REQUESTED DATE

REQUESTED TIME OF DINING

NUMBER OF PEOPLE

TYPE OF EVENT

BILLING INFORMATION *Required to secure date, time & for final billing of event.*

CREDIT CARD TYPE: VISA / MC / AMEX

LAST 4-DIGITS OF CREDIT CARD NUMBER*:

*For the security of your credit card a team member will contact you directly to retrieve your complete credit card number.

EXPIRATION DATE:

NAME ON CREDIT CARD:

ROOM OPTIONS *Please X your preferred room*

- UPPER & LOWER WAILEA ROOM BUYOUT \$15,000 food & beverage minimum
- HANA ROOM BUYOUT \$7,500 food & beverage minimum
- HALEAKALA ROOM BUYOUT \$5,000 food & beverage minimum

MENU OPTIONS *Please X your choice of course menu*

- 3 - COURSE MENU \$105 PER PERSON *2 Appetizers, 3 Entrées & 1 Dessert*
- 4 - COURSE MENU \$125 PER PERSON *2 Appetizers, 1 Salad, 3 Entrées & 1 Dessert*
- 5 - COURSE MENU \$250 PER PERSON *1 Appetizer, 1 Salad, 2 Entrées & 1 Dessert, Wine Pairings*

PERSONALIZED TITLE *To be printed at the top of your menu.*

Example: Mr. & Mrs. Wailea Anniversary or your company logo

LARGE PARTIES AGREEMENT 2/3

HUMUHUMU Large Party Agreement

Complete and return by fax or email to Alexandra Munsey who will contact you to guarantee.

STARTER COURSE SELECTIONS

Please X your 2 starters for your guests to select from upon dining

- AHI POKE
- HAMACHI CARPACCIO
- HOKKAIDO SCALLOPS
- SPICY BEEF
- MARINATED TOMATOES

SALAD COURSE

*Salad for all your guests to enjoy upon dining. *4 & 5 course menu only**

- BABY BUTTER LETTUCE

ENTRÉE COURSE SELECTIONS

Please X your 3 entrées for your guests to select from upon dining

For 5 Course Menus – please select one seafood and one meat entree

- CRISPY MAHI MAHI
- OPAKA
- DOMESTIC RACK OF LAMB
- MAUI CATTLE BUTCHER'S STEAK
- PUNA CHICKS HEN

DESSERT COURSE SELECTION

Please X your 1 dessert for all your guests to enjoy upon dining

- HUMU CHOCOLATE GARDEN
- YUZU NOUGAT MOUSSE
- SURFING GOAT CHEESECAKE

CHOICE OF A SOFT DRINK, ICED TEA, ASSORTED HOT TEA OR FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE INCLUSIVE OF MENU



LARGE PARTIES AGREEMENT 3/3

HUMUHUMU Large Party Agreement

Complete and return by fax or email to Alexandra Munsey who will contact you to guarantee.

ADDITIONAL BEVERAGES

Your set menu is inclusive per person a choice of a soft drink, iced tea, assorted hot tea or freshly brewed regular or decaffeinated coffee.

For additional beverage needs please consult with our coordinator. If no special arrangements are determined all additional beverages consumed will be applied to the final bill

ALLERGIES / DIETARY NEEDS

Please identify applicable guest by name and provide specific allergies / dietary needs.

NAME: _____ SPECIFY NEEDS: _____

NAME: _____ SPECIFY NEEDS _____

NAME: _____ SPECIFY NEEDS _____

TERMS & CONDITIONS

There is a \$15,000 minimum requirement in food & beverage for the Upper/Lower Wailea Room buyout, a \$7,500 minimum requirement in food & beverage for the Hana Room buyout and a \$5,000 minimum requirement in food & beverage for the Haleakala Room buyout. The minimum is not inclusive of Hawaii state tax and service charges. Set menus are required. Menus and prices are subject to change with or without notice.

It is requested that your coordinator be notified with an estimated attendance five (5) days prior to the event(s). The guaranteed final attendance is required by 11:00 a.m., three (3) business days prior to the event or the original attendance will be considered the final guarantee. Final attendance guarantee cannot be decreased within three (3) business days prior to the event. Food and Beverage selections cannot be changed within five (5) business days prior to the event. The Chef has a right to make minor ingredient / menu adjustments when necessary to maintain the integrity and quality of the menu.

Should you need to cancel the event any time after booking, any expenses incurred by the Hotel in advance preparation for the event will be the responsibility of the guest. Any cancellations received within thirty (30) days will be assessed a fee equivalent to fifty percent (50%) of the minimum requirement. Any cancellations within fifteen (15) days will be assessed a fee equivalent to the total minimum requirement. Hawaii state tax and service charges applicable to any and all modification of services.

If the total revenue of the evening falls short of the minimum guarantee the restaurant will charge the remaining balance shortfall to the client to meet the respective buyout agreed revenue. One check will be presented.

Final billing is applicable to our Hawaii state tax of 4.167% and 22% service charge. Set menus are published as inclusive of tax and service charges however this tax and service charge is not applicable to minimum requirement.

The service charge is a combination of a gratuity and the property of the hotel to cover discretionary costs of the event. Tax and service charges are applicable to any and all modification of services which includes any additional hosted items purchased during the event.

Accordance to Hawaii State Law, all restaurants are non-smoking and the legal age for the consumption of alcohol is 21 years of age. Per Maui Health Code & Hawaii State Liquor Laws outside food & beverage is prohibited.

Photography: All photography must be booked and paid for through our Social Catering department. If you are interested in having a photographer at your event please let your coordinator know and they can assist in the booking.

ACKNOWLEDGMENT OF HUMUHUMU LARGE PARTY AGREEMENT:

SIGNATURE: _____ DATE: _____